

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread. **\$10.95**

TOMATO BRUSCHETTA: Tomatoes | Garlic | Basil | Parmesan Cheese | Toasted Ciabatta. **\$8.95**

SMOKED SALMON ARTICHOKE DIP: Smoked Salmon | Artichoke Hearts | Capers | Shallots | Mayonnaise | Toasted Pita. **\$10.50**

HOUSE-MADE POTATO CHIPS: Roasted Red Pepper Dip. **\$2.95**

CORIANDER SEARED AHI TUNA*: Asian Noodle Salad | Wasabi-Soy Vinaigrette. **\$12.95**

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter. **\$2.95**

SALADS AND SOUPS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Cheese | Ciabatta Croutons | Choice of Dressing. **\$5.50**

CLASSIC CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese.
Ala Carte: **\$5.95** Entrée: **\$8.95**

BLACKENED CHICKEN CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$11.95**

BLACKENED SALMON CAESAR*: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$14.95**

QUINOA SALAD: Mixed Greens | Arugula | Quinoa | Red Onions | Green Beans | Kalamata Olives | Walnuts | Tomatoes | Feta Cheese | Sherry Vinaigrette. **\$12.95**

Add Chicken **\$3.95** Add Salmon* **\$5.95**

STEAK SALAD*: Mixed Greens | Roasted & Sliced Tri-Tip | Jardiniere | Sautéed Mushrooms | Grilled Potatoes | Crispy Onion Rings | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$13.95**

PRINTER'S SALAD*: Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$13.95**

COBB SALAD: Chopped Mixed Greens | Cucumbers | Tomatoes | Onions | Chicken | Turkey | Bacon | Mixed Cheese | Egg | Choice Of Dressing. **\$11.95**

TODAY'S SOUP: Cup **\$3.95** Bowl **\$4.95**

FRENCH ONION SOUP: \$5.25

AUNT MAUDE'S TURKEY CHILI: \$5.50

CHEF'S FEATURES

June 3rd-July 21st

Add a house salad for \$4.00

SEARED SALMON*

Julienne Zucchini | Sweet Potatoes | Toasted Pine Nuts | Roasted Beet Pesto | Goat Cheese Puree | Balsamic Reduction. **\$28.95**

SUMMER VEGETABLE QUINOA

Quinoa Pilaf | Sugar Snap Peas | Radishes | Artichokes | Tomatoes | Onions | Roasted Carrot Puree | Grilled Lemon. **\$18.95**

CARIBBEAN GRILLED PORK LOIN*

Sweet Potato Hash | Cilantro Puree | Grilled Asparagus | Pickled Vegetables. **\$19.95**

AHI TUNA NICOISE SALAD*

Seared Ahi Tuna | Mixed Greens | Eggs | Green Beans | Kalamata Olives | Tomatoes | Grilled Red Potatoes | Red Wine Vinaigrette. **\$17.95**

ENTREES

Add a house salad for \$4.00

MAUDE'S SLOW ROASTED PRIME RIB*: 10 oz. | Au Jus | Mashed Red Potatoes | Seasonal Vegetables. (Limited Availability) Available Blackened. **\$35.95**

GRILLED FLAT IRON*: Horseradish Mashed Potatoes | New Orleans BBQ Sauce | Grilled Asparagus. **\$27.95**

ROASTED & SLICED TRI-TIP*: Maitre d' Butter | House-Made French Fries | Seasonal Vegetables. **\$26.95**

CHILI CURED CENTER CUT FILET*: Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Seasonal Vegetables. **\$44.50**

SIMPLY GRILLED SALMON*: Lemon Dill Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$24.95**

MAIN STREET CHICKEN: Spicy Garlic Butter Sauce | Tomatoes | Scallions | Mushrooms | Wild Rice Pilaf | Seasonal Vegetables. **\$19.95**

GRILLED LAMB CHOPS: La Ventosa Lamb | Crispy Rosemary Potatoes | Sautéed Spinach | Tomatoes | Onions | Port Wine Demi. **\$35.95**

SANDWICHES

MAUDE'S BURGER*: 8 oz. House Ground Steak | Lettuce | Onions | Tomatoes | Toasted Brioche Bun | House-Made French Fries. Choice of Cheddar, Mozzarella or Swiss Cheese. **\$11.95**
Add Bacon for **\$1.00** or Blue Cheese for **\$2.00**

STEAK SANDWICH*: Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye | Pasta Salad. **\$12.75**

CAJUN PRIME RIB*: Romaine | Tomatoes | Onions | Mayonnaise | Toasted Hoagie Bun | Red Beans & Rice. **\$13.95**

CAESAR CHICKEN SANDWICH: Romaine | Mayonnaise | Caesar Dressing | Tomatoes | Parmesan Cheese | House Salad. **\$11.95**

PASTAS

Add a house salad for \$4.00

BLACKENED CHICKEN ANGEL HAIR: Tomatoes | Mushrooms | Onions | Garlic | Parmesan Cheese | Light Cream Sauce. **\$18.95**

TEQUILA CHICKEN FETTUCCINE: Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine. **\$18.95**

SHRIMP & SCALLOP FETTUCCINE: Smoked Tomato Sauce | Onions | Garlic Butter | Lemon Zest | Squid Ink Fettuccine. **\$22.95**

BISTRO CLASSICS

Same Great Flavor, Smaller Portions

Add a house salad for \$4.00

MAIN STREET CHICKEN: \$12.50

ROASTED & SLICED TRI-TIP*: \$15.95

BLACKENED CHICKEN ANGEL HAIR: \$12.50

TEQUILA CHICKEN FETTUCCINE: \$12.50

SIMPLY GRILLED SALMON*: \$14.95

KIDS MENU

\$4.95

(Sixth graders and under)

HAMBURGER

CHEESEBURGER

GRILLED CHEESE

CHICKEN FINGERS

TYKE PASTA WITH BUTTER OR MARINARA

BEVERAGES

Fresh Squeezed Lemonade | Strawberry Lemonade
Pineapple Juice | Orange Juice | Cranberry Juice
Tomato Juice | Grapefruit Juice | Tropical Iced Tea
Coke | Diet Coke | Sprite | Root Beer

MICROBREWS & IMPORT BOTTLES

Ballast Point Sculpin IPA
Squatters Hop Rising Double IPA
North Coast Old Rasputin Stout
Unibroue La Fin du Monde Tripel
Argus Ciderkin Apple Cider
Sixpoint The Crisp Pilsner
Dieu du Ciel Solstice d'ete Raspberry Sour
Corona
Rogue Hazelnut Brown Nectar
Kaliber (NA Beer)
Backpocket Slingshot

DOMESTIC BOTTLES

Coors Light | Bud Light | Miller Light
Michelob Ultra Light | Samuel Adams

TAP BEERS

Stella Artois

ASK YOUR SERVER FOR OTHER SELECTIONS

CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper | Pink Squirrel | Brandy Alexander
Golden Cadillac | Mudslide | Chocolate Monkey

The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's.

Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Maytag Blue Cheese, Pickett Fence Creamery, Onion Creek, Demoss Farms, Berry Patch, Randy Naeve, D-D-AG Tomatoes, Lee's Greens, LaVentosa Ranch, Berkwood Farms and Maxwell Farms.

Eat Fresh, Buy Local, and Enjoy.

We can address your dietary needs on an individual basis. Please talk to our staff about how we can accommodate your needs.

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information. Sirloin burgers, Tuna, Salmon, Duck.*



FRESH • LOCAL • EVERY DAY